

BASIC INSTINCT

SANS SULFITES – NO SULFITES

BLANC

Awards



JAMES SUCKLING



Allergen Free

- Vegan product
- Vin Méthode Nature
Sulfite-free



Organic

- Preservation of living
organisms and soils
- Practice of agroforestry



GRAPE VARIETY

Blend of Chardonnay (85%) and Viognier (15%)

TERROIR

Origin

GP Pays d'Hérault Côteaux de Bessilles

Soil

Clay-Limestone

Climate

Mediterranean

ALC.

12.5% vol

SERVING TEMPERATURE

Between 8° and 10° Celsius

CONSERVATION

Between 6° and 12° Celsius

AGING POTENTIAL

3 years

RESIDUAL SUGARS

0.5g/L

BOTTLE SIZE

75 cl

TASTING NOTE

Golden yellow colour with green highlights. Intense notes of white flowers (jasmine, acacia), citrus, exotic fruits and green apple. Well balanced on the palate with a lively, mineral finish.

VINIFICATION

Harvest at night to preserve the freshness of the grapes and avoid any form of oxidation. Direct pressing. Natural fermentation at low temperature between 16° and 18° Celsius. Aged on fine lees in concrete tanks until bottling. No fining. No use of fining agents or sulfites

Villa Noria